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COFFEA Arabica.

Simon Taylor Pinch.

J. Miller Sc.

A N
HISTORICAL ACCOUNT
O F
C O F F E E.

WITH
An Engraving, and Botanical Description of the TREE.

TO WHICH ARE ADDED

Sundry Papers relative to its Culture and Use, as an Article of
DIET and of COMMERCE.

PUBLISHED by JOHN ELLIS, F. R. S.
AGENT FOR THE ISLAND OF DOMINICA.

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P R E F A C E.

THE objects of this performance are, the promotion of science, national advantage, and the prosperity of the Island for which I have the honour to be Agent. The description of Coffee, with the exact delineation of all its parts, together with the History of its introduction and progress, will contribute to the first. In respect to the two last, I own myself obliged to my friend Dr. Fothergill. The importance of giving encouragement to the growth of this article for home consumption, and exportation, had often been the subject of our conversation, and I begged he would seize some opportunity to give me his sentiments in writing. He allows me to insert them in this publication. Some other Papers and Letters relative to my design having been communicated to me by Gentlemen well versed in the subject, I think it proper, on this occasion, to lay them likewise before the Public;

and hope the West India planter will find here some useful information, the Legislature convincing motives for putting his produce upon at least as favourable a footing, with respect to duties, as foreign articles used for the same purpose. I shall esteem myself very happy, if these endeavours to promote the advantage of my constituents, and of the community in general, should meet with the desired success.

J. ELLIS.

A B O T A-

A B O T A N I C A L
D E S C R I P T I O N
O F T H E

FLOWER and FRUIT of the COFFEE-TREE.

THE characters of that genus of plants called COFFEA by Linnæus, who places it in the first order of his fifth class, that is, among the *Pentandria Monogynia*, or plants that have five male organs and one female organ, are as follows:

CALIX. *Perianthium* quadridentatum, minimum, germini infidens.

The *Flower Cup*, whose brim has four very small indentations, and is placed upon the germen or embryo seed vessel.

COROLLA. *Petalum* infundibuliforme. *Tubus* cylindraceus, tenuis, calyce multoties longior. *Limbus* planus, quinquepartitus, tubo longior; *laciniis* lanceolatis, lateribus revolutis.

The *Flower* consists of one funnel-shaped petal, with a slender tube nearly cylindrical, much longer than the flower cup. Its brim is expanded and divided into five
B segments,

2 *A Botanical Description of the Flower and Fruit, &c.*

STAMINA. *Filamenta* quinque, fubulata, tubo corollæ impoſita. *Antheræ* lineares, incumbentes, longitudine filamentorum.

PISTILLUM. *Germen* ſubrotundum. *Stylus* ſimplex, longitudine corollæ. *Stigmata* duo, reflexa, fubulata craſſiuſcula.

PERICARPIUM. *Bacca* ſubrotunda, puncto umbilicata.

SEMINA. Bina, elliptico-hemiſphærica, hinc gibba, inde plana, arillo involuta.

ſegments. Theſe are longer than the tube, are ſharp-pointed, and reflexed on the ſides.

The *Chives* conſiſt of five awl-shaped filaments fixed on the tube of the flower. On theſe are placed the linear-shaped ſummits, containing the male duſt. Theſe are of the ſame length with the filaments.

The *Piſtil* conſiſts of a roundiſh germen, or embryo ſeed veſſel. The ſtyle is ſtreight and even, of the length of the flower, and ends in two ſlender, reflexed, ſpongy tops.

The *Fruit* is a roundiſh berry, marked at the top with a puncture like a navel.

It has two ſeeds, of an oblong hemiſpherical form, convex on the one ſide, and flat on the other; each of which is enſealed in a membrane, commonly called the parchment.

* * * Linnæus has omitted taking notice of the ſeptum or membrane that divides the ſeeds into two cells or loculaments; and alſo the little furrow on the flat ſide of each ſeed.—It frequently happens that in the Mocha Coffee only one ſeed is to be found, the other being defective.

*A short Description of the COFFEE TREE, taken from Linnæus's
Amœnitat. Academ. vol. VI. p. 169.*

*Arbor simplex, erecta, minus
alta; Ramis longis, simpli-
cibus, laxis & fere nutanti-
bus, vestitis Foliis oppo-
sitis, laurinis, semperviren-
tibus, ornata Floribus albis
sessilibus, fere Jasmini co-
rolla, quibus Baccæ cera-
forum facie rubicundæ suc-
cedunt, pulpâ pallidâ, sub-
mucilaginosâ, fatuâ, intus
gerentes semina duo, dura,
hinc convexa, inde plana,
arillo cartilagineo vestita.*

The Tree grows erect, with a
single stem, is but low [*from
eight to twelve feet high*],
has long undivided, slender
branches, bending down-
wards. These are furnished
with evergreen opposite leaves,
not unlike those of the bay
tree, and adorned with white
Jasmine flowers sitting on
short foot-stalks, which are
succeeded by red berries like
those of the cherry, having a
pale, insipid, glutinous pulp,
containing two hard seeds, con-
vex on the one side, and
flat on the other, which are
covered with a cartilaginous
membrane or parchment.

This tree is a native of Arabia Felix, and of Æthiopia.

The Synonyms, or Names given to this Tree by different Authors.

Coffea [*Arabica*], floribus quinquefidis dispermis. Linn. Spec. plant.
Ed. II. p. 245.

Jasminum *Arabicum*, lauri folio, cujus semen apud nos
Coffé dicitur. Juss. act. Gall. 1713, p. 388, t. 7.

B 2

Jaf-

Jasminum Arabicum, castaneæ folio, flore albo odoratissimo.

Till. Prif. 87. t. 32.

Euonymo similis Ægyptica, fructu baccis lauri simili. Bauh.

Pin. 498. Pluk. Phyt. 272. f. 1.

Bon. Alp. Ægypt. 36. t. 36.

Explanation of the Letters in the Plate, which have a Reference to the Dissection of the Flower and Fruit.

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|--|---|
| <p>A. The flower, cut open to shew the situation of the five filaments, with their summits lying upon them.</p> | <p>that it consists of two seeds; which are surrounded by the pulp.</p> |
| <p>B. Represents the flower cup, with its four small indentations, inclosing the germen, or embryo seed vessel; from the middle of which arises the style, terminated by the two reflexed spungy tops.</p> | <p>E. The fruit cut horizontally, to shew the seeds as they are placed erect, with their flat sides together.</p> |
| <p>C. The fruit intire; marked at the top with a puncture, like a navel.</p> | <p>F. One of the seeds taken out, with the membrane or parchment upon it.</p> |
| <p>D. The fruit open, to shew</p> | <p>G. The same, with the parchment torn open, to give a view of the seed.</p> |
| | <p>H. The seed without the parchment.</p> |

THE
H I S T O R Y
O F
C O F F E E.

THE earliest account we have of Coffee is taken from an Arabian manuscript in the king of France's library, N^o 944, and is as follows :

Schehabeddin Ben, an Arabian author of the ninth century of the Hegira, or fifteenth of the Christians, attributes to Gemaleddin, Mufti of Aden, a city of Arabia Felix, who was nearly his cotemporary, the first introduction into that country, of drinking Coffee. He tells us, that Gemaleddin, having occasion to travel into Persia, during his abode there, saw some of his countrymen drinking Coffee, which at that time he did not much attend to; but, on his return to Aden, finding himself indisposed, and remembering that he had seen his countrymen drinking Coffee in Persia,

Persia, in hopes of receiving some benefit from it, he determined to try it on himself; and, after making the experiment, not only recovered his health, but perceived other useful qualities in that liquor; such as relieving the head-ach, enlivening the spirits, and, without prejudice to the constitution, preventing drowsiness. This last quality he resolved to turn to the advantage of his profession: he took it himself, and recommended it to the Dervises, or religious Mahometans, to enable them to pass the night in prayer, and other exercises of their religion, with greater zeal and attention. The example and authority of the Musti gave reputation to Coffee. Soon men of letters, and persons belonging to the law, adopted the use of it. These were followed by the tradesmen, and artificers that were under a necessity of working in the night, and such as were obliged to travel late after sun-set. At length the custom became general in Aden; and it was not only drunk in the night by those who were desirous of being kept awake, but in the day for the sake of its other agreeable qualities.

The Arabian author adds, that they found themselves so well by drinking Coffee, that they entirely left off the use of an infusion of an herb, called in their language *Cat*, which possibly might be Tea, though the Arabian author gives us no particular reason to think so.

Before this time Coffee was scarce known in Persia, and very little used in Arabia, where the tree grew. But, according to Shehabeddin, it had been drunk in Æthiopia from time immemorial.

Coffee, being thus received at Aden, where it has continued in use ever since without interruption, passed by degrees to many neighbouring towns; and not long after reached Mecca, where

it

it was introduced, as at Aden, by the Dervises, and for the same purposes of religion.

The inhabitants of Mecca were at last so fond of this liquor, that, without regarding the intention of the religious, and other studious persons, they at length drank it publicly in coffee-houses, where they assembled in crouds to pass the time agreeably, making that the pretence: here they played at chess, and such other kind of games, and that even for money. In these houses they amused themselves likewise with singing, dancing, and music, contrary to the manners of the rigid Mahometans, which afterwards was the occasion of some disturbances. From hence the custom extended itself to many other towns of Arabia, and particularly to Medina, and then to Grand Cairo in Egypt; where the dervises of the province of Yemen, who lived in a district by themselves, drank Coffee the nights they intended to spend in devotion. They kept it in a large red earthen vessel, and received it respectfully from the hand of their superior, who poured it out into cups for them himself. He was soon imitated by many devout people of Cairo, and their example followed by the studious; and afterwards by so many people, that Coffee became as common a drink in that great city, as at Aden, Mecca, and Medina, and other cities of Arabia.

But at length the rigid Mahometans began to disapprove the use of Coffee, as occasioning frequent disorders, and too nearly resembling wine in its effects; the drinking of which is contrary to the tenets of their religion. Government was therefore obliged to interfere, and at times restrain the use of it. However, it had become so universally liked, that it was found afterwards necessary to take off all restraint for the future.

Coffee continued its progress through Syria, and was received at Damascus and Aleppo without opposition: and in the year

1554, under the reign of the great Soliman, one hundred years after its introduction by the Mufti of Aden, became known to the inhabitants of Constantinople; when two private persons, whose names were Schems and Hekin, the one coming from Damascus, and the other from Aleppo, each opened a Coffee-house in Constantinople, and sold Coffee publicly, in rooms fitted up in an elegant manner; which were presently frequented by men of learning, and particularly poets and other persons, who came to amuse themselves with a game of chess, or draughts; or to make acquaintance, and pass their time agreeably at a small expence.

These houses and assemblies insensibly became so much in vogue, that they were frequented by people of all professions, and even by the officers of the seraglio, the pachas, and persons of the first rank about the court. However, when they seemed to be the most firmly established, the Imans, or officers of the Mosques, complained loudly of their being deserted, while the Coffee-houses were full of company. The Dervises and the religious orders murmured, and the Preachers declaimed against them, asserting that it was a less sin to go to a Tavern than to a Coffee-house.

After much wrangling, the devotees united their interests to obtain an authentic condemnation of Coffee, and determined to present to the Mufti a petition for that purpose; in which they advanced, that roasted Coffee was a kind of coal, and that what had any relation to coal was forbid by law. They desired him to determine on this matter according to the duty of his office.

The Chief of the Law, without entering much into the question, gave such a decision as they wished for, and pronounced that the drinking of Coffee was contrary to the law of Mahomet.
So

So respectable is the authority of the Mufti, that nobody dared to find fault with his sentence. Immediately all the Coffee-houses were shut, and the officers of the police were commanded to prevent any one from drinking Coffee. However, the habit was become so strong, and the use of it so generally agreeable, that the people continued, notwithstanding all prohibitions, to drink it in their own houses. The officers of the police, seeing they could not suppress the use of it, allowed of the selling it, on paying a tax; and the drinking it, provided it was not done openly; so that it was drunk in particular places, with the doors shut, or in the back room of some of the shopkeepers houses.

Under colour of this, Coffee-houses by little and little were re-established; and a new Mufti, less scrupulous and more enlightened than his predecessor, having declared publicly, that coffee had no relation to coal, and that the infusion of it was not contrary to the law of Mahomet, the number of Coffee-houses became greater than before. After this declaration, the religious orders, the preachers, the lawyers, and even the Mufti himself drank Coffee; and their example was followed universally by the court and city.

The Grand Vifirs, having possessed themselves of a special authority over the houses in which it was permitted to be drunk publicly, took advantage of this opportunity of raising a considerable tax on the licences they granted for that purpose, obliging each master of a Coffee-house to pay a sequin per day, and limiting however the price at an asper a dish (*a*).

Thus

(*a*) The Turkish Sequin (according to Chambers) is of the value of about nine shillings sterling; and the Asper is a very small silver coin of the value of something more than an English half-penny. The present value is nearly seven

Thus far the Arabian manuscript in the king of France's library, as translated by Mr. Galand; who proceeds to inform us of the occasion of a total suppression of public Coffee-houses during the war in Candia, when the Ottoman affairs were in a critical situation.

The liberty which the politicians who frequented these houses took, in speaking too freely of public affairs, was carried to that length, that the Grand Visir Kupruli, father of the two famous brothers of the same name, who afterwards succeeded him, suppressed them all, during the minority of Mahomet the Fourth, with a disinterestedness hereditary in his family, without regarding the loss of so considerable a revenue, of which he reaped the advantage himself. Before he came to that determination, he visited, incognito, the several Coffee-houses, where he observed sensible grave persons discoursing seriously of the affairs of the empire, blaming administration, and deciding with confidence on the most important concerns. He had before been in the Taverns, where he only met with gay young fellows, mostly soldiers, who were diverting themselves with singing, or talking of nothing but gallantry and feats of war. These he took no further notice of.

After the shutting up of the Coffee-houses, no less Coffee was drunk, for it was carried about in large copper vessels with fire under them, through the great streets and markets. This was only done at Constantinople; for in all other towns of the empire, and even in the smallest villages, the Coffee-houses continued open as before.

Notwithstanding this precaution of suppressing the public meetings at Coffee-houses, the consumption of Coffee increased; shillings; that is, two shillings and three-pence three-farthings for a dollar, or eighty aspers; consequently three aspers are worth something more than a penny sterling; but they are generally reckoned at an half-penny each. Two hundred and forty-three aspers go to a sequin.

for

for there was no house or family, rich or poor, Turk or Jew, Greek or Armenian, who are very numerous in that city, where it was not drunk at least twice a day, and many people drank it oftener, for it became a custom in every house to offer it to all visitors; and it was reckoned an incivility to refuse it; so that many people drank twenty dishes a day, and that without any inconvenience, which is supposed by this author an extraordinary advantage: and another great use of Coffee, according to him, is its uniting men in society in stricter ties of amity than any other liquor; and he observes, that such protestations of friendship as are made at such times, are far more to be depended upon than when the mind is intoxicated with inebriating liquors. He computes, that as much is spent in private families in the article of Coffee at Constantinople, as in Wine at Paris; and relates, that it is customary there to ask for money to drink Coffee, as in Europe for money to drink your health in Wine or Beer.

Another curious particular we find mentioned here, is, that the refusing to supply a wife with Coffee, is reckoned among the legal causes of a divorce.

The Turks drink their Coffee very hot and strong, and without sugar. Now and then they put in, when it is boiling, a clove or two bruised, according to the quantity; or a little of the *semen badian*, called starry anniseed, or some of the lesser cardamums, or a drop of essence of amber.

It is not easy to determine at what time, or upon what occasion, the use of Coffee passed from Constantinople to the Western parts of Europe. It is however likely that the Venetians, upon account of the proximity of their dominions, and their great trade to the Levant, were the first acquainted with it; which appears from part of a letter wrote by Peter della Valle, a Venetian, in 1615, from Constantinople; in which he tells his friend, that, upon his return he should bring with him some Coffee, which he believed was a thing unknown in his country.

Mr. Galand tells us he was informed by Mr. de la Croix, the King's Interpreter, that Mr. Thevenot, who had travelled through the East, at his return in 1657, brought with him to Paris some Coffee for his own use, and often treated his friends with it; amongst which number Monsieur de la Croix was one; that from that time he had continued to drink it, being supplied by some Armenians who settled at Paris, and by degrees brought it into reputation in that city.

It was known some years sooner at Marseilles; for in 1644, some gentlemen who accompanied Monsieur de la Haye to Constantinople, brought back with them on their return, not only some Coffee, but the proper vessels and apparatus for making and drinking it, which were particularly magnificent, and very different from what are now used amongst us. However, until the year 1660, Coffee was drunk only by such as had been accustomed to it in the Levant, and their friends: but that year some bales were imported from Egypt, which gave a great number of persons an opportunity of trying it, and contributed very much to bringing it into general use; and in 1671, certain private persons at Marseilles determined for the first time to open a Coffee-house in the neighbourhood of the Exchange, which succeeded extremely well; people met there to smoke, talk of business, and divert themselves with play: it was soon crowded, particularly by the Turkey merchants and traders to the Levant. These places were found very convenient for discoursing on and settling matters relating to commerce; and shortly after, the number of Coffee-houses increased amazingly. Notwithstanding which, there was not less drunk in private houses, but a much greater quantity; so that it became universally in use at Marseilles, and the neighbouring cities.

Before the year 1669, Coffee had not been seen at Paris, except at Mr. Thevenot's, and some of his friends; nor scarce
 3 heard

heard of but from the account of travellers. That year was distinguished by the arrival of Soliman Aga, Ambassador from Sultan Mahomet the Fourth. This must be looked upon as the true period of the introduction of Coffee into Paris. For that minister and his retinue brought a considerable quantity with them, which they presented to so many persons of the court and city, that many became accustomed to drink it, with the addition of a little sugar; and some, who had found benefit by it, did not chuse to be without it. The Ambassador staid at Paris from July 1669 to May 1670, which was a sufficient time to establish the custom he had introduced.

Two years afterwards, an Armenian, of the name of Pascal, set up a Coffee-house, but meeting with little encouragement, left Paris, and came to London; he was succeeded by other Armenians and Persians, but not with much success, for want of address and proper places to dispose of it; genteel people not caring to be seen in those places where it was sold. However, not long after, when some Frenchmen had fitted up for the purpose spacious apartments in an elegant manner, ornamented with tapestry, large looking-glasses, pictures, and magnificent lustres, and began to sell Coffee, with Tea, Chocolate, and other refreshments, they soon became frequented by people of fashion and men of letters, so that in a short time the number in Paris increased to three hundred.

For this account of the introduction of the use of Coffee into Paris, we are indebted to La Roque's Voyage into Arabia Felix. We now come to trace its first appearance in London.

It appears from Anderson's Chronological History of Commerce, that the use of Coffee was introduced into London some years earlier than into Paris. For in 1652 one Mr. Edwards, a Turkey merchant, brought home with him a Greek servant, whose name was Pasqua, who understood the roasting and making

making of Coffee, till then unknown in England. This servant was the first who sold Coffee, and kept a house for that purpose in George-yard, Lombard-Street.

The first mention of Coffee in our statute books, is anno 1660 (12 Car. II. cap. 24.) when a duty of Four-pence was laid upon every gallon of Coffee made and sold, to be paid by the maker.

The statute of the 15 Car. II. cap. xi. § 15. ann. 1663 directs that all Coffee-houses should be licensed at the General Quarter Sessions of the Peace for the county within which they are to be kept.

In 1675, King Charles issued a Proclamation, to shut up the Coffee-Houses, but in a few days suspended the proclamation by a second. They were charged with being seminaries of sedition.

The first European author who has made any mention of Coffee, is Rauwolfus, who was in the Levant in 1573; but the first who has particularly described it, is Prosper Alpinus, in his History of the Egyptian Plants, published at Venice in 1591, whose description we have in Parkinson's Theatre of Plants, page 1622, chap. 79. as follows:

Arbor Bon, cum fructu suo buna, the Turk's berry drink; Alpinus in his book of Egyptian Plants, gives us the description of this tree, which he says, he saw in the garden of a captain of the Janissaries, which was brought out of Arabia Felix and there planted, as a rarity never seen growing in those places before. The tree, saith Alpinus, is somewhat like the Euonymus, or Spindle tree, but the leaves of it were thicker, harder, and greener, and always abiding on the tree. The fruit is called *Buna*, and is somewhat bigger than a hazel nut, and longer, round also, and pointed at one end, furrowed likewise on both sides, yet on one side more conspicuous than the other,

that it might be parted into two, in each side whereof lieth a small oblong white kernel, flat on that side they join together, covered with a yellowish skin, of an acid taste, and somewhat bitter, and contained in a thin shell (*b*) of a darkish ash colour. With these berries, in Arabia and Ægypt, and other parts of the Turkish dominions, they generally make a decoction or drink, which is in the stead of wine to them, and commonly sold in their Tap-houses, or Taverns, called by the name of *Caova*. Paludamus says, *Choava*, and Rauwolfus, *Chauke*. This drink has many good physical properties: it strengthens a weak stomach, helping digestion, and the tumours and obstructions of the liver, and spleen being drank fasting for some time together. It is held in great estimation among the Ægyptian and Arabian women, in common feminine cases, in which they find it does them eminent service.

Lord Chancellor Bacon likewise makes mention of it in 1624; he says, that the Turks have a drink called Coffee, made with boiling water, of a berry reduced into powder, which makes the water as black as soot, and is of a pungent and aromatic smell, and is drunk warm.

The celebrated John Ray, in his History of Plants, published in 1690, speaking of it as a drink very much in use; says, that this tree grows only within the Tropics, and supposes that the Arabs destroy the vegetable quality of the seeds, in order to confine among themselves the great share of wealth, which is brought thither from the whole world for this commodity: from whence he observes that this part of Arabia might be truly styled the most happy, and that it was almost incredible how many millions of bushels were exported from thence into Turkey, Barbary, and Europe; he says, he was astonished that

(*b*) This description is evidently taken from a dried berry, and not from the ripe fruit.

one particular nation should possess so great a treasure; and that within the narrow limits of one province; and that he wondered the neighbouring nations did not contrive to bring away some of the sound seeds or living plants, in order to share in the advantages of so lucrative a trade.

We now come to shew by what means this valuable tree was first introduced into Europe, and from thence into America.

The first account of this tree being brought into Europe, we have from Boerhaave, in his Index of the Leyden Garden, part II. page 217, which is as follows: Nicholas Witsen, burgomaster of Amsterdam, and governor of the East India Company, by his letters often advised and desired Van Hoorn, governor of Batavia, to procure from Mocha, in Arabia Felix, some berries of the Coffee-tree, to be sown at Batavia; which he having accordingly done, and by that means, about the year 1690, raised many plants from seeds, he sent one over to governor Witsen, who immediately presented it to the garden at Amsterdam, of which he was the founder and supporter: it there bore fruit, which in a short time produced many young plants from the seeds. Boerhaave then concludes that the merit of introducing this rare tree into Europe, is due to the care and liberality of Witsen alone.

In the year 1714, the magistrates of Amsterdam, in order to pay a particular compliment to Lewis XIV, king of France, presented to him an elegant plant of this rare tree, carefully and judiciously packed up to go by water, and defended from the weather by a curious machine covered with glass. The plant was about five feet high, and an inch in diameter in the stem, and was in full foliage, with both green and ripe fruit. It was viewed in the river, with great attention and curiosity, by several members of the Academy of Sciences, and was afterwards conducted to the Royal Garden at Marly, under the care of
Monfieur

Monfieur de Juffieu, the king's profeffor of Botany; who had, the year before, written a Memoir, printed in the History of the Academy of Sciences of Paris, in the year 1713, describing the characters of this genus, together with an elegant figure of it, taken from a fmaller plant, which he had received that year from Monfieur Pancras, burgomafter of Amfterdam, and director of the botanical garden there.

In 1718, the Dutch colony at Surinam began firft to plant Coffee; and in 1722, Monfieur de la Motte Aigron, governor of Cayenne, having bufinefs at Surinam, contrived, by an artifice, to bring away a plant from thence, which, in the year 1725, had produced many thoufands.

In 1727, the French, perceiving that this acquifition might be of great advantage in their other colonies, conveyed to Martinico fome of the plants; from whence it moft probably fpread to the neighbouring iflands: for in the year 1732, it was cultivated in Jamaica, and an act paffed to encourage its growth in that ifland.—Thus was laid the foundation of a moft extenfive and beneficial trade to the European fettlements in the Weft-Indies.

*An Account of the Culture of the Coffee Tree in
Arabia Felix, extracted from La Roque's Voyage.*

HE relates, that the Coffee-tree is there raised from seed, which they sow in nurseries, and plant them out as they have occasion. They chuse for their plantations a moist, shady situation, on a small eminence, or at the foot of the mountains; and take great care to conduct from the mountains little rills of water, in small gutters or channels, to the roots of the trees; for it is absolutely necessary they should be constantly watered, in order to produce and ripen the fruit. For that purpose, when they remove or transplant the tree, they make a trench of three feet wide, and five feet deep, which they line or cover with stones, that the water may the more readily sink deep into the earth, with which the trench is filled, in order to preserve the moisture from evaporating. When they observe that there is a good deal of fruit upon the tree, and that it is nearly ripe, they turn off the water from the roots, to lessen that succulency in the fruit, which too much moisture would occasion.

In places much exposed to the South, they plant their Coffee-trees in regular lines, sheltered by a kind of Poplar-tree, which extends its branches on every side to a great distance, and affords a very thick shade. Without such precaution they suppose the excessive heat of the sun would parch and dry the blossoms so, that they would not be succeeded by any fruit.

In situations not so much exposed to the sun, this defence is not necessary. When they perceive the fruit come to maturity, they spread

spread cloths under the trees, which they shake, and the ripe fruit drops readily [c]; they afterwards spread the berries upon mats, and expose them to the sun, until they are perfectly dry. After which they break the husk with large heavy rollers, made either of wood or stone. When the Coffee is thus cleared of its husk, it is again dried in the sun; for, unless it is thoroughly dried, there is danger of its heating on board the ship. It is then winnowed with a large fan; for if it is not well cleaned and dried, it sells for a much lower price.

The manner of preparing and drinking Coffee among the Arabians, from the same Author.

THE Arabians, when they take their Coffee off the fire, immediately wrap the vessel in a wet cloth, which fines the liquor instantly, makes it cream at top, and occasions a more pungent steam, which they take great pleasure in snuffing up as the Coffee is pouring into the cups. They, like all other nations of the East, drink their Coffee without sugar.

People of the first fashion use nothing but Sultana Coffee, which is prepared in the following manner: they bruise the outward husk, or dried pulp, and put it into an iron or earthen pan, which is placed upon a charcoal fire; they then keep stirring it to and fro until it becomes a little brown, but not of so deep a colour as common Coffee; they then throw it into boiling water, ad-

[c] This circumstance deserves the particular attention of the West India planter, who, I am told, is accustomed to gather his Coffee as soon as it turns red, before it changes to a dark red colour, and begins to shrivel; whereas the Arabians wait for those tokens, which shew the full maturity of the fruit. Mr. Miller in his Dictionary mentions, that in some stoves in England, Coffee is raised of a better quality than the best Mocha Coffee that can be procured in this country; which may likewise be owing to gathering the fruit only when it is thoroughly ripe.

ding at least the fourth part of the inward husks ; which is then boiled all together in the manner of other Coffee : the colour of this liquor has some resemblance to the best English beer. The husks must be kept in a very dry place, and packed up very close ; for the least humidity spoils the flavour. They esteem the liquor prepared in this manner preferable to any other. The French, when they were at the court of the King of Yemen, saw no other Coffee drunk, and they found the flavour of it very delicate and agreeable ; there was no occasion to use sugar, as it had no bitter taste to correct. In all probability, this Sultana Coffee can only be made where the tree grows ; for as the husks have little substance, if they are too much dried in order to send them to other countries, the agreeable flavour they had when fresh is greatly impaired.

It may perhaps be worth while for our West India planters, to make a trial of drying the outward and inner husk of Coffee, separately, in the manner the Chinese do their Tea, upon a broad, shallow iron pan, turned upwards at the brim, placed upon a stove. They should be kept continually turning, to prevent burning ; and when they are become too hot to be handled, they should be taken off with a kind of shovel, and laid upon a matt, on a low table, and shifted about until they cool, fanning them at the same time, to disperse the moisture. The pan must be frequently wiped and kept clean from any clammy matter sticking to it, and the process repeated while any moisture is perceived. They must afterwards be packt close in dry jars, canisters, or chests, lined with lead, such as the Tea is sent over in. It will be proper to turn out these husks, after they have lain some days, to examine whether they are thoroughly dry ; and if the least damp is felt, it will be necessary to dry them still more, otherwise they will become mouldy, and lose their flavour. For it appears

appears from the Arabian account, that they are not acquainted with a proper method of drying these husks, and packing them so as to be conveyed to any considerable distance, without prejudicing this agreeable flavour.

The Chinese are very careful not to leave their Tea leaves in heaps before they are dried; which would occasion them to heat and spoil. They likewise gather no more at a time than they can dry in less than 24 hours; as they find, when they have been kept longer, they turn black. These observations may possibly be of some use to those who may be induced to attempt drying the pulp of the berry, for the purpose of making Sultana Coffee.

Extract from Nieburh's Voyage to Arabia, lately published in Denmark.

THE Arabians drink but little with their meals, but soon after them take a good draught of water, and thereupon a cup of Coffee, without milk or sugar; but prepared in other respects in the same manner as ours. However, this liquor is rarely drunk in Yemen, because it is there believed to heat the blood. But the inhabitants of that province compose a drink of the hulls of Coffee, which in taste and colour much resembles Tea: this they esteem wholesome and refreshing. It is prepared nearly in the same manner as that from the seed or bean, and is the "Caffée à la Sultane" of the French.

Nieburh's party had taken with them a Coffee-mill to Arabia, but soon left off using it, because they found the ground Coffee much inferior to the bruised; which last is the Arabian method of preparing it.

The Coffee trees are particularly cultivated to the West of the great mountains which run through Yemen. The exportation of this plant is forbidden, under the severest penalties; and yet the Dutch, French, and English, have found means to transport some of them into their colonies; but the Coffee of Yemen still keeps the preference, probably because the Europeans do not cultivate theirs in the same manner, and upon such high mountains, where there is so regular a temperature of air as in Yemen.

The English East India Company send only one vessel every second year into the Arabian gulph, to take in there a lading of Coffee.

OBSERVATIONS ON COFFEE,

From Dr. BROWN'S Natural History of Jamaica, p. 161.

THIS shrub has been long introduced and cultivated in the island of Jamaica, where it grows very luxuriantly, and rises frequently to the height of eight or nine feet, spreading its flexile branches to a considerable distance on every side. It thrives best in a rich soil, and cool, shaded situation, where it can be duly refreshed with a moderate share of moisture: and in such a soil and situation, it generally produces so great a quantity of fruit, that the branches can hardly sustain the weight, though bending to the ground; and you may frequently observe the very trunk to yield to the load. The tree, however, is observed to grow and thrive in almost every soil about the mountains, and will frequently produce great quantities of fruit in the dryest spots; though in Arabia, where this plant is a native, and had been first propagated, and brought into use, it is observed to be cultivated between the hills: and yet the drought of the place is such, that they are frequently obliged to refresh the roots with water; which, as it is often wanted in that country, is generally conveyed by gutters or channels through every piece.

It is a general remark in England, and indeed a certain one, that the Coffee imported from America does not answer so well as that of the growth of Arabia; nor is it owing, as some imagine, to any foreign fume, or vapours it might have contracted in the passage, though great care should be always taken to prevent any

any acquisition of this nature; for even there what is commonly used, will neither parch or mix like the Turkey Coffee: but this has been hitherto owing to the want of observation, or knowing the nature of the grain; most people being attentive to the quantity of the produce, while the qualities are but seldom considered.

I have been many years in those colonies; and, being always a lover of Coffee, have been often obliged to put up with the produce of the country in its different states. This gave me room to make many observations upon this grain; and I dare say they are such as will be constantly found true; and, if rightly regarded, will soon put the inhabitants of our American colonies in a way of supplying the mother country with as good Coffee as we ever had from Turkey, or any other part of the world. For the easier understanding of this assertion, I shall set down the remarks I have made, as they occur.

1. New Coffee will never parch, or mix well, use what art you will. This proceeds from the natural clamminess of the juices of the grain, which requires a space of time proportioned to its quantity to be wholly destroyed.

2. The smaller the grain, and the less pulp the berry has, the better the Coffee, and the sooner it will parch, mix, and acquire a flavour.

3. The drier the soil, and the warmer the situation, the better the Coffee it produces will be, and the sooner it will acquire a flavour.

4. The larger and the more succulent the grain, the worse it will be, the more clammy, and the longer in acquiring a flavour.

5. The worst Coffee produced in America will, in a course of years, not exceeding ten or fourteen, be as good, parch, and

mix as well, and have as high a flavour, as the best we now have from Turkey; but due care should be taken to keep it in a dry place, and to preserve it properly.

6. Small grained Coffee, or that which is produced in a dry soil and warm situation, will in about three years be as good, and parch as well, as that which is now commonly used in the Coffee-houses in London.

These are facts founded on repeated experiments, which I have tried from time to time, during my residence in Jamaica; though it be very rare to see what a man may call good Coffee in the island, for they generally drink it à la Sultane (*d*), and never reserve more than is sufficient to supply them from one year to another.

I have examined the Turkey Coffee with great care since I came to England; and conclude, from the size of the grain, the frequent abortion of one of the seeds, and the narrowness of the skin that contains the pulp, that the shrub must be greatly stunted in its growth; and from hence judge, that whoever endeavours to produce good Coffee, and such as would mellow as soon as that of Arabia, or expect seeds that may have the same flavour, must try what can be produced in the lower hills and mountains of the Southern part of the island: nay, even try what the savannas will bear; and I am persuaded it would answer well in many places about the foot of the long mountain near Kingston: an acre or two may be easily tried in any part, and the experiment will be well worth the labour; but who-

(*d*) This I take to be rather the infusion of the half burnt flakes of new Coffee, (for it never will parch, or mix properly while fresh,) like that commonly used by the Coffee planters in Jamaica, than a decoction of the coverings, as it is commonly reported to be.—This appears to be a mistake of Dr. Brown's, when we consider the account given by the French, who travelled in Arabia Felix, who have very fully described the manner of making the Sultana Coffee.

ever is for having greater crops, must keep among the mountains, where the trees grow and shoot out more luxuriantly.

Wherever this plant is cultivated, it should be planted at distances proportioned to its growth; for in a dry, gravelly, or mixed soil, it seldom rises above five feet, and may be conveniently planted within that distance of each other. But among the mountains of Jamaica, where it frequently rises to the height of nine or ten feet, or more, it requires a larger scope, and in such a soil can be hardly planted nearer than eight or ten feet from each other: I have, however, frequently known them crowded in such places, and yet produce a great quantity of fruit.

The gentlemen of Jamaica imagine, that a great deal of the richness and flavour of the Turkey Coffee, depends upon their methods of drying it: but this is an ill-grounded notion, for the berries, as well as the trees, being naturally stunted in their growth in most parts of Arabia, they have but little pulp, and are very easily dried in that warm climate, where a few days sun generally compleats the work, without being at the trouble of stripping them of any part of their more juicy coats beforehand: but though I am satisfied the Turkey Coffee receives no addition from any peculiar method of drying it; I am equally convinced that great quantities of that produced in the woody parts of Jamaica, where the berries are large and succulent, and the seeds lax and clammy, are greatly prejudiced by the methods used there: such berries should be undoubtedly stripped of a great part of the pulp, and the seeds carried down to the low lands to be dried; and not left soaking in their clammy juices, to dry but slowly in a damp air, as they generally do in many parts of that island: but this is no prejudice to the sale of it
among

among the Northern purchasers, who generally look upon the largest and fattest grain as the best; nor do they chuse it by any other marks than the plumpness of the seeds, and a fresh colour, which generally is a blueish pale in new Coffee.

Such as have large Coffee-walks, should be provided with a convenient *barbakue*, or platform, to dry these seeds more commodiously upon; and I think it would be well worth while to try whether sweating would destroy any of the clamminess peculiar to the seeds of the larger berries; but these should be always pulped and dried as soon as possible; nor do I imagine but the ease and speed whereby they might be dried in the low lands, would be a sufficient recompence for the trouble of carrying them there as they are picked from the trees.

After the fruit is well dried, it must be husked, and the seeds cleared from all the outward coverings, to fit and prepare them for the market. This is generally done in Jamaica, by pounding the dried berries lightly in large wooden mortars, until, after a long continued labour, both the dried pulp, and inward membranous coverings, are broke and fall to pieces among the seeds. The whole is then winnowed, cleared, exposed afresh to the sun for some days, and then casked for the market. But the Arabians, after having dried their Coffee sufficiently on matts, spread it on an even floor, and break off the covering, by passing a large weighty roller, of some heavy wood or stone, to and fro upon it: and when the husks are well broke in this manner, it is winnowed, and exposed to the sun anew, until it is very well dried; for otherwise it is apt to heat on board ships, and then it loses all its flavour.

The drink prepared from the seed of this plant, is now generally used all over Europe, and many parts of Asia and America; it is generally esteemed as an excellent stomachic and strengthener

of the nerves; and peculiarly adapted for studious and sedentary people.

The plants are propagated by the seeds; and, to raise them successfully, the whole berries should be sown soon after they are gathered from the trees; for if they be kept but a short time out of ground, they are apt to fail; but when the plants rise about five or six inches above the earth, if double (as they generally are) they should be separated, which is done by drawing one or both, parting the roots, and planting them again in separate beds. When the young plants are removed from a bed, or from under the parent-tree, where they generally grow in great abundance, great care should be taken not to break or injure the roots, and to preserve the earth about them until they are replanted; for if the fibres are exposed to the air, and allowed to dry, they are very subject to perish; which is the reason they have not this beautiful tree more common in the gardens about the lower lands of Jamaica, where very few transplants of the kind thrive, being generally pulled up very bare, the layers laid by commonly for thirty or forty hours afterwards, and then carried a considerable distance in the heat of the sun; but such as would have them prosper well, should be careful to procure plants that are well supplied with mould from their native beds; or to raise them immediately from the seeds.

Extract

*Extract of a Letter from Dr. Fothergill to J. Ellis,
Esquire, F. R. S. Agent for Dominica. Containing
some Remarks on the Culture and Use of Coffee.*

Sept. 2. 1773.

IT is doing a very useful piece of service, and I believe, an acceptable one to the publick, to make them a little better acquainted with Coffee, which now constitutes so considerable a part of their entertainment, if not sustenance. I am pleased with the engraving of this very elegant plant; it is executed in the best manner of this able artist (*e*), and exactly after the finished drawing he received.

I have not time to collect, or relate with sufficient accuracy, the history of this berry, so far as it might be traced in the Asiatic histories: It has been used for ages. By the account which is subjoined to the reflections I am going to make on this substance, it will appear, that it was introduced by the French into Martinico in the West Indies no longer ago than the year 1727; that it has been since that time propagated in almost all the West India islands, English, French, and Dutch; though it has not been cultivated by us with the attention it deserves.

The greatest part of the Coffee now made use of in Europe is, I believe, the produce of the West Indies; at least, the consumption of Mocha Coffee amongst us seems to be greatly reduced.—Several years ago two ships were sent out annually by the East India Company; they now only send one every two years for this article, if I am rightly informed; though at the same time it may be presumed a much larger quantity is consumed than at any time heretofore.

(*e*) J. S. Miller.

2.

The

The French, and other nations, who have possessions in the West Indies, supply us clandestinely with large quantities. It is true, we import a great deal of Raw Coffee from our own islands; but the best is of foreign growth. The French in particular cultivate it with great attention; much likewise is brought from their East India settlements. Those who are accustomed to drink Coffee frequently, are sensible of a very manifest difference between the Asiatic, the French, and American Coffee. The refreshing odour of the first, and its grateful taste, much surpass the best West India Coffee I have ever seen imported. There is something in the smell, a rankness in the taste, and disgusting return, especially of that from the English islands, which makes it very unpleasant to those who have been accustomed to the best Mocha Coffee.

The tree that was first carried to Martinico, was a descendant of one from Batavia. The Dutch most probably brought the plants to their colony from Mocha, and there seems no doubt but it is the true Arabian Coffee which is now cultivated in the West Indies. But if we reflect upon the course it has taken, we may perhaps see cause to apprehend that it may have degenerated considerably.

That part of Arabia from whence the Asiatic Coffee is brought, is for the most part extremely sandy, dry, and hot.

At Batavia the soil is in general rich and deep; and though, like other eastern climates, there is a dry season; yet in the rainy periods the quantity of wet that falls is excessive. The rich luxuriant state of vegetation in the island of Java, on which Batavia is situated, is a proof of this assertion; and one may safely infer, that a plant brought from a dry, sterile, sandy soil, will assume not only a very different appearance, but its fruit will have a very different quality from that which is the

produce of a fertile, moist, soil, subjected to equal heat. It is not therefore improbable, but from this circumstance the plant brought from Batavia to the royal garden in France, and its issue transported to a climate much more abounding with moisture than that of which it was a native, may so far have assumed another nature, as not easily to be brought back to its original excellence.

I wish this circumstance however only to be considered as a suggestion, which, though not without the appearance of probability, may not be sufficiently warranted by experience. But should it prove true, it may lead us to one practicable method of meliorating Coffee. Let the Coffee be planted in a soil as similar to its natural one as possible. Indeed the short account which is annexed to this letter, confirms my apprehensions. The dryer the soil on which the Coffee grows, the smaller is its fruit, and its quality more excellent. There are some kinds of trees, perhaps the greatest part, whose fruit, while the trees are young, is either more insipid, or the taste of it less refined, than at a more advanced age. The fruit of young walnut trees is large; but it is watery and insipid; as the tree grows older, the nuts decrease in size, but their taste is more agreeable. A similar progress may be observed in many other species; and it is not improbable but the Coffee-tree may be another instance of the like properties. It is certain, that in old Coffee-trees the fruit is smaller; perhaps an accurate taste would discover that its flavour is improved in proportion. The experiment may be recommended to those who cultivate the Coffee-tree in our islands. But I have not time to trace all the circumstances that have a probable tendency to lessen the value of our own plantation Coffee.

I hasten

I hasten to another point, which would soon put our planters upon overcoming every difficulty, and would oblige them to study the culture of the plant, the curing of the fruit, and sending it to us in the highest perfection possible. By what means can we make it the West India planters interest to cultivate Coffee in such a manner, as to approach in taste and flavour as near to the Asiatic as possible? Perhaps the shortest answer to this would be, make it their Interest; that is, to encourage its importation.

I am well informed, by a person intelligent in these matters, that the duties and excise on Coffee from the plantations, are as follows:

	£.	s.	d.
The duty on Coffee of the growth of the British plantations, for home consumption, is 1l. 13s. 6 $\frac{3}{4}$ d. per hundred weight; which is per lb. about	0	0	4
Excise on ditto, is, per lb. — —			
	0	1	6
Total per lb. is	0	1	10

When such an excessive load of expences, and so many difficulties arise to the grower, importer, and of consequence to the consumer of West India Coffee, it is no wonder that the planters give themselves very little concern about its cultivation. At present there is very little difference in the produce, and consequently in the price; the high duties are a bar to its use amongst us, the Coffee is in general bad, and the price in proportion.

This

This discouragement renders them less solicitous about it: bad as it may be produced, it finds consumers abroad, and to vend it with certainty, answers their purpose better than a more attentive cultivation of a commodity clogged with such duties.

Those who know the taste of Mocha Coffee, and are desirous of using our West Indian, soon quit it with disgust. Better Coffee than our own, the produce of the French Isles, finds its way into some of the out-ports clandestinely; is much used, and thought to be equal to the Turkey. Taste is perhaps more the effect of habit than is generally admitted; of this, tobacco is the strongest and first instance that occurs to me: To a person unaccustomed to it, the finest is scarcely tolerable.

If the duties and excise upon Coffee were lessened, the consumption would be encreased. Taste would grow more refined; the best would be sought for, and the price would be in proportion; the present duties are almost prohibitory. It may be worth one's while to view the effects of these high duties in a political light—I mean in respect to this article.

For a century to come, it is perhaps more than probable, that the people of this country will, for one meal at least, make use of either Tea, Coffee, or Chocolate; I speak of the generality. Tea, at present, takes the lead: whence it comes, its history, properties, and uses, have been so fully explained, that I shall say nothing here upon the subject (*f*).

It is a question often proposed to physicians, which is best, Tea, or Coffee? The solution of this point would perhaps be a difficult one. We neither find the Chinese or Turks subjected

(*f*) See Dr. Letfom on the Tea Plant.

to any such discriminating effects, as enable the faculty to say, with precision, that one is more injurious than the other. For my own part, I leave it to the experience of individuals. To some people Coffee is disagreeable; they charge it with producing nervous complaints. Tea is not without similar accusations. It seems as if the human frame was, however, so happily constructed, that it is less in the power of such things to affect it, than might at first sight be imagined. The animal powers are apparently such, as can convert almost opposite principles to its benefit, if used in any degree of moderation: some drink Coffee almost to excess, and condemn Tea as injurious; and so Coffee is treated in its turn. These are proofs, however, how few people are capable of making proper inferences from experiment.

I think neither Coffee nor Tea afford any very material support; that is, contain very little nutriment: they are rather the vehicles of nourishment, than nutritious of themselves: the most that can be expected from them in general is, that they are grateful, and very little injurious. Custom has adopted them both; and it becomes us to make them as useful to ourselves, and as subservient to public good, as may be in our power. China, that supplies us with Tea, is remote; the navigation long and dangerous; the climate not always favourable to our seamen; indeed, all long voyages are injurious, and the hotter the climate the worse. As a nation, a commercial nation, whose accommodations depend on this useful race of people, we cannot, as friends to humanity, wish to promote the consumption of those articles, which are introduced at so great an expence of useful lives. Coffee from our own plantations is in this respect much preferable to Tea; the voyage is shorter, the
risque

risque is less. Supposing then, that Tea and Coffee are alike, in respect to real usefulness; that one is not inferior to the other in respect to the health of the consumers: suppose, likewise, that the disadvantage with respect to the lives of the seamen were equal, which however is not the case, there is one material difference that ought to turn the scale in favour of the more general use of Coffee. It is raised by our fellow-subjects, and paid for with our manufactures. Tea, on the contrary, is paid for principally with money. The quantities of British goods which the Chinese take from us is inconsiderable, when compared with the quantities we pay for in bullion.

The Chinese take from us every article which they can turn to national benefit; and whatever enables them to improve their manufactures. Besides Raw Silk, and a few other articles of some little use in our own manufactures, most other things imported from thence we can do without, especially if the consumption of our Coffee was encouraged. Were the duties and excise upon Coffee, for instance, reduced to a quarter part, more than double the quantity would be consumed. Was the consumption greater, the planters would find it their interest to cultivate the trees with more attention. Increased demand would increase the price; and as more came to market, the best would sell dearer than an inferior kind. These must be the certain effects of increased demand.

There is another consideration of some moment likewise; which is, that the cultivation of Coffee might be carried on in such manner, as the lesser planters might subsist by it; and a few

similar articles, cotton particularly, with little stock, and without much expence for Negroes. No little planter can make sugar to advantage. The expence of Negroes, cattle, mills, and other requisites of a sugar plantation, are beyond his reach. If he has any landed property, by one means or another, he is often obliged to sell it to his richer neighbour; and to remove to some other country, less unfavourable to contracted circumstances. Thus the islands are gradually thinned of the white inhabitants; they become less able to quell the insurrections of their Negroes, or to oppose any hostile invasion.

The annexed account of Coffee anticipates some remarks, I meant to have spoke to more fully, which had often occurred to me. The writer of that short account has not, however, wholly exhausted the subject. He very justly describes many circumstances which tend to make West India Coffee of less value than the European. He is very right in his observations on the difference of quantity produced in different soils and situations. He most pertinently censures the English for want of care in shipping it home. The French exceed us vastly in this respect; and the greater price it fetches, is owing in a great degree to superior care and management. One would hardly suspect the merchants and planters could be capable of so much inattention as to ship Coffee in vessels loaded with Rum and coarse Sugars; articles capable of communicating a taste scarce to be driven off by fire: so penetrating are the steams arising from Rum and Sugars confined in a ship's hold. So much Coffee ought to be collected together at one place, as to load a vessel. It is objected likewise, that the Coffee in the West India islands

cannot easily be dried in a proper manner, from the great moisture of the air. But there are in all the islands high grounds, to which the Coffee might be brought and dried sufficiently.

Another point ought not to be omitted; which is, that our plantation Coffee is made use of too soon. Perhaps one part of the excellence of Mocha Coffee arises from this circumstance—The East India Company send a ship once in two years: it is most probable a part of the loading has been kept in that hot, dry country above a year: it is six months before it arrives in England; it may be six or twelve months more before it comes into the consumer's hands. Thus, between two and three years must inevitably intervene between its growth and consumption.

Much of that mucilage, which most probably in roasting is the basis of its flavour, is changed by this delay; and indeed experience confirms it.

Besides many instances that might be given from credible witnesses, (and especially from governor Scott's account of this subject, hereunto annexed) the following passed under my own observation, and, as far as it reaches, may be conclusive.

I had a present made of several kinds of raw Coffee from the West India islands; it being known that I wished to encourage the culture of this plant, for the reasons I have alledged. Some of this Coffee, which a year ago was so ill tasted as to be unfit for use, was laid in a very dry closet: this year it was again tried, and found to be greatly amended; in another, it will probably be little inferior to the Asiatick, if it amends in proportion. It is of much consequence whether the Coffee is imported with other goods, or alone; whether it is kept in moist, damp warehouses, or in dry, airy places; whether it is used immediately, or not till after it has been kept a considerable time. It would be well worth the planter's labour and expence, to keep his Coffee in the island.

island from year to year, till he has got such a quantity, either of his own, or bought from his neighbours, sufficient to load a small vessel; marking the different ages. But the whole of this depends entirely on government. Lessening the duty would increase the consumption; prevent smuggling; enable many whites to gain a comfortable support, and to pay for our manufactures. As it is raised by our own people, imported with less risque of seamen's health and lives, in a political light, it must certainly deserve the deliberate attention of the legislature.

Coffee made in the following manner is pleasing to most people, and is much preferable to Tea, or to Coffee made in the usual manner, for breakfast. Let Coffee be made in the usual manner, only a third part stronger; let as much boiling milk be added to the Coffee before it is taken from the fire, as there is water; let it settle; drink it with cream, or without, as may be most agreeable. And were the poor and middling people enabled to procure this, it would be much more nourishing and beneficial, than the wretched beverage they indulge themselves with of the most ordinary Teas. Very little sugar ought to be used with Coffee; on weak stomachs it is too apt to become acid, if made sweet: and this is one reason why many people forbear drinking Coffee. I do not presume to settle this important question, which is preferable, Tea or Coffee? This must be left to the experience of individuals. So far as concerns myself, I may be permitted to become evidence.

Though I like Tea, I found it not quite favourable to my health, from some circumstances. I tried Coffee, made in the manner above-mentioned, and have drunk it almost constantly many years, without receiving any inconvenience from it.

It

It may require a good deal of physical sagacity to determine how far the French custom of drinking Coffee immediately after dinner is right ; but I think it can admit of no dispute whether a dish of Coffee or a bottle of wine may then be less prejudicial to health.

I think however it is less injurious to drink Coffee immediately after dinner, than later in the evening ; and at least for one very obvious reason.

Coffee most certainly promotes watchfulness ; or, in other words, it suspends the inclination to sleep. To those therefore who wish not to be too subject to this inclination, Coffee is undoubtedly preferable to wine, or perhaps to any other liquor we know.

The instances of persons to whom Coffee has this antisoporific effect are very numerous. And the instances are almost as numerous of such to whom wine has the opposite effect.

To attribute the liveliness of the French, after their repasts, to this beverage, would be highly hypothetical. But I think it must be acknowledged that, after a full meal, perhaps of gross animal food, even a mere diluent is much preferable to wine ; which, whilst it gives a temporary flow of animal spirits, rather opposes that necessary assimilation which nature aims at in the offices of digestion.

Was Coffee substituted instead of the bottle immediately after dinner, it seems more than probable that many advantages would flow from it, both to the health of individuals, and general œconomy ; and it seems not improbable but by deferring Coffee or Tea so late as is usually practised, we interrupt digestion, and add a new load of matter to that already in the

stomach, which, after a full meal, is not a matter of indifference.

On the contrary, ever since I was capable of forming an opinion on subjects of this nature, I could not forbear thinking, that the use of Tea in an afternoon, at the time and in the manner it has generally been practised, is exceedingly prejudicial to many persons; and if many have escaped without feeling any prejudicial effects, they may justly ascribe it to the firmness of their constitution; I was almost tempted to say, to their good fortune. This matter, I own, is capable of much dispute; and the more so, as minute distinctions must be called to the aid of both parties.

I cannot however conclude these remarks, without repeating the substance of what I could wish to inculcate; that in respect to real use, and as a part of our food, I have no evidence to induce me to think that Coffee is inferior to Tea.

That, in respect to national œconomy, the benefit of our colonies, and the lives of the seamen, every circumstance concurs to give Coffee the preference. It is raised by our fellow subjects, paid for by our manufactures, and the produce ultimately brought to Great Britain.

That the great obstacle to a more general use of Coffee is the very high duty and excise.

That lessening the duty would not lessen the revenue; smuggling would be discouraged, and an increased consumption would make up the deficiency to the treasury.

That the planters would be induced to cultivate Coffee with more care, was there a better market for it.

That, as little planters might be enabled to subsist by raising Coffee, &c. their numbers would increase, and add to the
strength

strength of the several islands; as Europeans might endure the labour requisite for the cultivation of Coffee.

I have subjoined the translation of a paper communicated to me by Governor Melville whose unwearied endeavours to promote the interest of Great Britain and her colonies deserves every grateful acknowledgement; and likewise the copy of a letter I received long since from the late Governor Scott of Dominica; I persuade myself, that evidences like these will have some weight with the public.

Should any part of these remarks afford my friend reason to think they may contribute to the benefit of the community, he is at liberty to make use of them in what manner he pleases.

J. FOTHERGILL.

*Observations on Coffee, by a learned and experienced
Planter at The Grenades, communicated to Doctor
Fothergill, by Governor Melville.*

Translated from the French.

SEVERAL persons in Europe imagine, that a much better kind of Coffee might be gathered in our Islands, than that which is usually brought from thence. There is no doubt of this, and our inhabitants are very sensible of it; but the ever-powerful motive of interest prevents them from endeavouring to improve the produce of this plant.

They learn from experience, that a light soil, dry and elevated slopes, produce Coffee of a smaller berry, and more delicate flavour; and that all the Coffee which grows in a low, fertile, and moist soil, is bad, the berry large and flat, and almost insipid.

Experience also teaches them, that trees planted in these soils yield commonly from 12 to 16 ounces of Coffee *per* plant; in the other soils they scarcely furnish more than from 6 to 8 ounces; this makes an immediate difference of one half in the weight. Now in France, England, and all the European markets, the only stated difference in the price of the small well-prepared Coffee, and that which is larger and of the worst kind, is from 15 to 20 *per Cent.* The inhabitants therefore would necessarily find it their advantage to plant their Coffee-trees in the richest soil; and those persons only will have the small and fine Coffee, who have no other than bad grounds, and have not a sufficient number of Negroes to manure and improve them.

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The calculation is easily made: with an equal number of plants double the weight is produced; and by the difference of price no more is lost than from 15 to 20 *per Cent.* Interest hath therefore prevented our inhabitants from applying themselves to the culture of that kind of Coffee which is most valued in Europe. To excite a proper emulation among them, the difference of price between the various sorts of Coffee should be as considerable as it is between the several kinds of Sugar.

To these considerations we may add, that the trees last a much longer time in the fertile grounds, and that they need not be transplanted so frequently.

Some skilful persons have advised to follow the method of the Arabs, with respect to the preparation of Coffee, in two particulars; first, never to gather it till it is perfectly ripe; secondly, to dry it in the shade, when separated from the pulp.

The last of these is scarce possible; because, although the air is very hot in these climates, it is always so damp, that we know from experience the Coffee could never be dried in the shade sufficiently for exportation into Europe.

The first would be very useful, and even possible, if other persons were employed in the business than Negroes, who, being lazy, ignorant, and generally ill-disposed, either cannot, or will not, attend properly to this particular; and have no other wish but to finish their work as fast as possible, either to get rid of the task imposed upon them, or to avoid punishment. Besides, the season for gathering the Coffee being near the winter, the rains, which are then very frequent, often make the berries fall before they are perfectly ripe.

As to the history of our Coffee, it certainly comes originally from Babel Mandel. The first tree that was brought to Martinico in 1727, or 1728, by Mr. D^elieu, came from the gardens of his

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Most Christian Majesty, and was of the same species as that which is at Batavia. This tree was planted near to Port Royal, in a fertile moist soil, and almost level with the sea, so that the species must necessarily have degenerated.

All the lower class of people in Martinico before this time cultivated the Cocoa; but, by a contagion, as difficult to account for, as the effect of it was general, all the Cocoa-trees perished in 1727. The inhabitants, half ruined, after having tried several schemes, resolved at last to plant Coffee; and the French East India Company having lowered the duties, this cultivation was much encouraged.

The French are in general more cautious in the exportation of their Coffee than the English; they put it into casks that are very dry: in the Windward Islands, where the best Coffee is made, the vessel is neither laden with Raw Sugars, nor with Rum; Clayed Sugars only are exported with it, which are of little detriment to this berry. The captains take care also to place it between decks, or in some other very dry part of the ship. The English, on the contrary, stow Raw Sugars and Rum in almost every part of the vessel. These do a considerable injury to the Coffee that lies near them.

There is another more distant cause, that few people have noticed, but which contributes greatly to the badness of the Coffee exported into England.

Most of the English ships are hired for the freight; the captains stow the goods as they receive them; and the owners are satisfied, if the vessel is but well filled. It is a matter of little concern to them, whether the several kinds of goods have been properly disposed, or whether they have received any detriment by lying near each other. The French ships are generally laden for the proprietors own use; the captains buy the
goods

goods themselves; and, that they may be able to give a proper account of their management, and to shew that they have acted with prudence and caution, they are obliged to pay great attention to the stowage of their vessel, and to the preservation of their cargoes. Hence it follows, that the Coffee which is carried to France is better than that which is brought to England.

*Extract of a Letter from George Scott, Esq.
late Lieutenant Governor of Dominica, to Dr.
Fothergill.*

S I R,

Government House, Island
Dominica, Nov. 21 1765.

MR. I——, a considerable planter of Grenada, touched at this island on his way thither; and, in the course of his intelligence, having made me acquainted with your patriotic efforts for encouraging the growth and produce of the infant colonies lately ceded to us by France; and being very desirous of throwing in my mite towards forwarding your very laudable labours; I have therefore taken the liberty of putting on board the ship Neptune, Edmund Stevenson master, under the care of Mr. Beats, of London, in a box directed for yourself, three small bags of Coffee, which you will do me the favour to accept, trifling as they are, though I have not the honour of your acquaintance, as they are only intended for whatever experiments you may think proper to make of them.

The little bag marked N° 1. was gathered in the year 1760; that marked N° 2. in 1763, and N° 3. last year: all the growth of this island, which is looked upon to make the best Coffee in the West Indies, excepting that of the island of Mary Gallant; and on the West side of the island of Martinique, on the mountains opposite the Diamond Rock; which Coffee the French always gave the preference to, though the inhabitants of this island prefer

prefer their own, which they always make use of for their breakfast, taking equal quantities of it and boiled milk (or, more properly speaking, milk that is scalded), and after their dinner they commonly drink a cup of Coffee without milk; and they have in general excellent health, and a fine flow of spirits, for this part of the world: whereas the English subjects, whom it is difficult to wean from prejudices, still persist in the use of Tea; and, though they enjoy a good state of health, do not appear to have half the vivacity or liveliness with the French in the same island with us.

I am told, that in England they stamp a value upon Coffee in proportion to the smallness and greenness of the grain; here they regard neither the size nor colour of it, for their own use, but esteem it in proportion to the time it has been gathered, and for having been kept in a dry warm place, and exposed to the air three or four times a year; and the greater number of years it is kept in this manner, the better it is, they say. They also ascribe a great deal of its excellence to the method of preparing it for us: if it is over roasted, it has a flat, bitter, and burnt taste; and if it is not roasted enough, though the Coffee should be five or six years old, it will taste as if it had been gathered this year: but if it is old and well roasted, and immediately covered up smoaking hot in a bowl or cup, to prevent the fine volatile particles and flavour from going off: if then, when cold, it is ground and made properly with boiling good water, it is looked upon to be in its highest perfection. The better sort of French; in all the islands, make a practice of taking a cup of equal parts, Coffee and scalded milk, with a crust of bread, almost as soon as they get out of bed in a morning; and the reasons they give for this custom are, that it clears the brain, enlivens the senses, cleanses the stomach, throws off any rheum or fortuitous matter that may be lodged about

the head, stomach, or lungs, from foul air or putrid vapours. And they likewise say, that it prevents, and even cures, the gravel. The Turks also set the highest value upon good Coffee, on account of its exhilarating qualities, and brightening the animal spirits. Surely then it must be preferable to Tea, which has quite contrary effects in most shapes whatever; and it must, in my humble opinion, be one of the best breakfasts in the world, for the honest, brave people of the foggy island of Great Britain, where such a multitude of melancholy accidents happen from a lowness of spirits. But what effects Coffee or Tea have upon the body or mind, you, Sir, must be the best judge, as it is your principal study and profession to know the œconomy of the human frame; mine having been ever that of arms, and at present to preside over this island; from whence I will with pleasure send you annually as much Coffee, of whatever sort you like, as you may want for your own use, while I remain here; being very much (though unknown)

SIR,

your most obedient

humble servant,

GEORGE SCOTT.

P. S. The method of curing Coffee through the West Indies is, by passing it through a mill after it is ripe and gathered; and after this operation, it is put into cisterns and covered with water for ten or twelve hours, until the pulp becomes loose, when it is washed, and the Coffee, being in its husks, is thrown in heaps to sweat, and that the water may drain off, for two or three days more, when it is spread abroad and dried in the sun; and when dry, is put into troughs, and pounded with rammers, until all
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the husks (or parchment, as they call it) are beat off, when it is winnowed in the air, and exposed in the sun until it is perfectly dry, and then carried to market. The Coffee I send you, in the little bag marked N^o 3, is some of a small quantity I got one of the planters to make for me after the method of Mocha; which, as I am informed, is by sweating and drying it in the shade, after it is passed through the mill, and must, in my opinion, be infinitely preferable to soaking it in water, and drying it in the sun, which certainly must extract abundance of its virtues; particularly that fine flavour good Coffee has, which is so grateful to the smell when it is first poured out. This little bag, I believe, you will find very good, though it has not been cured above ten months: and if there was enough of it to keep for three or four years, I imagine it would be perfectly excellent; for this method must certainly be the best, and I have endeavoured to persuade many of the planters to come into it; but the great expence they must be at to erect buildings to cover it from the sun and rain, while it would be curing; the great labour and time it takes to cure it after the manner of Arabia, and the small price it bears at present, will not as yet permit them to come into it; though I am fully persuaded that the Coffee of this island is full as good, when pulled off the tree, as any in Arabia, was it but cured after the same method; which I doubt not the planters will adopt, should the price of Coffee rise, so as to encourage them in the undertaking.

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Letter

*Letter from a Merchant of London to J. ELLIS, Esq;
F. R. S. Agent for Dominica.*

Sept. 4, 1773.

DEAR SIR,

I HAVE heard with pleasure, that you are preparing for the public some observations on Coffee, with a view to promote in this country a more general consumption of what is produced of that valuable article in our colonies.

I am persuaded the West India planter will find, in your publication, many useful hints for improving the quality of his Coffee.

But I must beg leave to remark to you, that it is in vain to think of extending that trade, while the duties, on and after importation, continue so very considerable.

I do not however mean to discourage you. For though the times are unfavourable for proposing the reduction of any tax, I trust there are gentlemen in administration who will countenance such a measure, when justice to a part, and the good of the whole community require it. And I conceive this to be a case of that nature. The duties I have mentioned were voted at a time when the culture of the Coffee-plant was unknown in our islands, and when the consumption was supplied intirely from Arabia. It might then be reasonable to consider it merely as an article of luxury. But circumstances are now greatly altered. The islands acquired by the late peace, and Dominica in particular, have large plantations of the Coffee-tree, and the planters are well skilled in the cultivation of it. They could furnish the present

sent consumption, and any further quantity that might be wanted. I know that, a few years since, the excise on foreign Coffee was raised for the encouragement of the British islands. But the duty and excise on our own were left as before; which are so considerable, as to restrain the middling and common people, who alone make a large consumption, from the use of it. The French in this seem to have understood their interest better; their Coffee pays but a small duty, and Tea is scarce heard of among them.

It might be so in this country, did we not make that article, as well as Chocolate, dearer than Tea, by disproportionate and enormous duties; which otherwise would be sold as cheap, and probably be the means of preventing, in a great measure, the exportation of our bullion to China [a]. This can only be avoided by substituting another *social refreshing liquor* instead of Tea: Coffee and Chocolate are its natural rivals, and would, in all likelihood, have the superiority, if government would be satisfied with their contributing to the necessities of the state in the same proportion. More at present is exacted; and that alone disables them from a competition. You will doubtless think it strange, that articles which our own colonies can raise, should pay a higher duty than a Chinese commodity, the place of which they might supply. You may perhaps think me mistaken in the assertion. I shall therefore endeavour to prove it, in so clear a manner, as may convince not only you, but any man, however little he may be accustomed to reflection.

[a] We see at present, that a temporary suspension of the India Company's purchases of Tea has considerably affected the price of silver; so that we may soon expect a new coinage, which could not have happened, had they continued to drain this kingdom of bullion as formerly.

For that purpose I must state the following plain matters of fact:

One eighth part of an ounce of Tea, that is, one spoonful and a half, is commonly used for the breakfast of one person. At that rate, a quarter of a pound is consumed in 32 days; which, to avoid fractions, I shall consider as a month, both with respect to the other articles and this: so that upon the whole it will make no difference. A quarter of a pound per month, is three pounds in the year.

One quarter of an ounce of Coffee is usually allowed for a good dish; and I might very well suppose that, were it cheap, three such dishes would be consumed for a breakfast. However, to avoid objections, I shall reckon but two; which will require half an ounce of Coffee; that is, *four times* the weight of the Tea; consequently one pound in a month, and twelve pounds in the year.

I am informed, that it is common to give out one of the small divisions in a cake of Chocolate, of which there are eight in a quarter of a pound, to make one dish: two, at least, would be requisite for a breakfast; and they would weigh an ounce; which is *eight times* as much as the Tea, and *double* the weight of the Coffee. The consumption of the month would be two pounds; and of the year, twenty-four.

From hence it is plain that, if Tea is charged with duties and excise to the amount of 2s. 10 $\frac{1}{2}$ d. per pound, which is actually the case, as I shall shew presently, roasted Coffee, of which *four times* the quantity is necessary for the same purpose, should pay but one *fourth part* of that sum; that is 8d. and $\frac{5}{8}$ ths per pound; and Chocolate, one *eighth part* being 4d. and $\frac{5}{16}$ ths; and if the duty and excise should continue to be paid on the Coffee before it is roasted, they ought to be near one quarter less than I have mentioned,

tioned, because it loses of its weight in roasting 24 lb. on 112 lb. The loss of weight on the Chocolate nut is likewise 18 lb. on an hundred.

Allowing for which, the duty on roasted Coffee will be reduced to $6\frac{1}{4}$ d. and Chocolate should not pay quite $3\frac{1}{4}$ d. instead of 33 s. 6 d. per hundred on plantation Coffee at the custom house; that is 4 d. per pound, and 1 s. 6 d. per pound at the excise; in all 22 d. It must be afterwards roasted; which reduces 112 lb. to 88 lb. and 22 d. upon the former, is full 2 s. 5 d. on the latter.

On landing Chocolate nuts, 11 s. $11\frac{1}{2}$ d. per hundred is paid; which is $1\frac{1}{4}$ d. per pound; and the excise on the Chocolate, when made into cakes, is 2 s. 3 d. per pound more. Therefore the duty upon a pound of this article, is nearly the same as on Coffee; though *double* the quantity is required for a breakfast.

The duties on Tea are as follows, 25 *per cent. ad valorem*, paid by the East India Company, and as much by the buyer; making together 50 per cent.; and that, on the average value of Tea, is $22\frac{1}{2}$ d. per pound: for, according to the best information I have been able to procure from the Tea-brokers, 3 s. 9 d. is the medium price at the sales; the high-priced sorts, the hyson and fouchon, not being a tenth part of the importation. Besides the above duties, there is 1 s. per pound excise; in all, 2 s. $10\frac{1}{2}$ d. per per pound on 3 s. 9 d. value; which is *eighty per cent.* While plantation Coffee, which is rated at 15 d, though in reality it sells but for 6 d; and Chocolate nuts, that are nearly of the same value, pay 2 s. 5 d. per pound, which is *four hundred and eighty per cent.*

I think nothing more is wanting to prove my assertion with respect to the duties, but the bringing into one point of view, the sums that government would receive on each person's annual consumption, upon the footing I have proposed.

On 3 lb. of Tea.

The consumption of a year.

	£.	s.	d.	£.	s.	d.
Valued 3s. 9d. per pound, which is	0	11	3			
The duty and excise at 2s. 10½d. amount to				0	8	7½

On $15\frac{1}{4}$ lb. of unroasted Coffee; which, when fit for use, would be reduced to 12 lb.

The prime cost at 6d. per pound, is	0	7	7½
Supposed duty on the $15\frac{1}{4}$ lb. at 6¾d. per pound is	0	8	6½

On $29\frac{1}{4}$ lb. of Chocolate nuts, called, in the Book of Rates, Cocoa nuts; which would make 24 lb. of Chocolate.

The prime cost of the $29\frac{1}{4}$ lb. at 6d. per pound, is	—	—	—	}	0	14	7½
Supposed duty thereon at 3½d. per pound	—	—	—		0	8	6

The duties payable at present on the same quantities of the two last articles stand thus:

On $15\frac{1}{4}$ lb. of unroasted Coffee, equal to 12 lb.	}				
when fit for use, at 1l. 13s. $6\frac{3}{4}$ d. per cent.		0	5	1	
which is 4 d. per pound.		—	—	—	
Excise on the same, at 1s. 6d. per pound.		—	—		
			1	2	$10\frac{1}{2}$
			1	7	$11\frac{1}{2}$

On

	£.	s.	d.
On 29 $\frac{1}{4}$ lb. of Cocoa nuts, at 11 s. 11 $\frac{1}{2}$ d. per hundred; that is, 1 $\frac{1}{4}$ d. per pound. ———	0	3	$\frac{1}{2}$
Excise on that quantity made into Chocolate, producing 24 lb. at 2 s. 3 d. per pound. ———	} 2 14. 0.		
	<hr/> 2 17 $\frac{1}{2}$ <hr/>		

I believe the quality of West India Coffee might be greatly improved, if the planter were encouraged by a considerable demand from hence. One great reason of its being inferior to Mocha at present is, that the Dutch and Germans, who are almost the only buyers, have an unaccountable regard to the colour: they prefer a light green; and to have that quality, the Coffee must be fresh. The planter, having scarce any other market, is obliged to conform to their taste, and hastens to send away his produce; which may possibly heat in the passage, and certainly cannot have had time to get rid of the rank flavour natural at first to it. The prices which they give are, besides, so low, that Coffee is become an article not worthy the attention of a planter; and unless administration grants it some considerable encouragement, I have no doubt but the trees will be rooted up throughout the islands, and the Coffee trade lost to this nation.

Two years ago, the Germans readily gave double the price for it: but various causes have concurred to lower the value: some are of temporary nature; such as the high price of corn all over Europe, and the troubles of Poland: others are of a worse kind, and must greatly affect the consumption.

The king of Prussia, has, I am assured, laid an additional duty on it of 50 *per cent*; and the Landgrave of Hesse has, in a great measure, prohibited the use of it.

Another circumstance to dishearten our planters is, that the Dutch of Surinam, and the Berbices, have amazingly encreased the number of their Coffee trees; and with the advantages of a rich soil, and lands cheaper; an easy communication by water, and more facility in borrowing money for such extensive undertakings, are better enabled to continue the trade. The French too import astonishing quantities from the islands of Bourbon and Mauritius; where slaves can be had cheap from Madagascar.

Notwithstanding all this, the seasonable interposition of government may yet not only save the Coffee plantations in our islands from ruin, but put them upon a more flourishing footing than ever. Nothing more is necessary, than to regulate the duties upon an equitable footing; and if Coffee and Chocolate should pay a proportionable duty with Tea, I think I may venture to assert that the revenue cannot be lessened by the former taking place of the latter. On the contrary, as the West India produce is all paid for in our manufactures, the ingenious artist, the tradesman, and husbandman at home, must be better enabled to pay taxes. What employment the West India trade furnishes to our people, will appear from the list I send you of the articles exported; in which every one will find himself interested directly, or indirectly.

There are other considerable advantages accruing from the connection of North America, Ireland, and Africa, with the islands, of still more consequence to the parent state. But to trace them with any degree of precision, would require more time than I can spare at present, and take up too much of yours.

Certain it is, that the profits of our West India settlements, through different channels, center in Great Britain; where the
planter

planter retires, when his fortune is made, to recruit an exhausted constitution, and enjoy his gains dearly earned by continual dangers and anxiety.

Our unhappy adventurers in Coffee, in the Ceded Islands, begin as I am told, to lose all hope of that reward for their labours, which used to support them under every disappointment, a prosperous return to their family and friends. Their credit is totally stopt by the difficulties of the times, and their produce yields them only one half of what it did in 1770: by which the value of their estates is lowered in the eyes of their correspondents, who, if able, are afraid to assist them, thinking their situation desperate. Their losses in Negroes, and mules, have been immense from the difficulties attending the cultivation of islands overgrown with woods, consequently damp and unhealthy: from the want of provisions, and of proper shelter for their Negroes and cattle. In short, their affairs are at such a crisis, that, unless they have immediate relief, from the wisdom and justice of Parliament; it is scarce possible but they must sink under their misfortunes, and soon be destroyed by the harpy claws of lawyers and usurers.

On the other hand, should the planter be supported and encouraged, in proportion as his produce may encrease; the revenue of the islands, arising from the $4\frac{1}{2}$ per cent. on that produce, must become so much the more considerable. The planters, who have purchased estates of government, payable in instalments, may then be able to fulfil their engagements; and the lands surrendered by the Caribees of St. Vincent find purchasers at a good price; which cannot be expected in the present situation of things. It has been very well observed in the Dominica petition to parliament, delivered in by you the last session, that Coffee and Cacao plantations deserve particular encouragement; because they can be undertaken upon a smaller scale than sugar estates, which must necessarily be extensive and require expensive buildings. Whatever tends to divide the

landed property, and consequently furnish subsistence to a greater number of white inhabitants, certainly adds to the strength of the islands, and enables them the better to resist a foreign force, or to quell insurrections of the Negroes at home.

I am aware it may be objected, that though I have shewn that if the duties and excise on Coffee were reduced to $6\frac{3}{4}d.$ per pound, and on the Chocolate nut to $3\frac{1}{2}d.$ and those articles were to supply, in some measure, the place of Tea; the loss of the revenue on the latter would be compensated by an increase of revenue on the former; yet the difference between those duties I have proposed, and what are now actually paid, would be so much lost to the government, on the present consumption of Coffee and Chocolate.

I own that if *all* that is consumed paid the excise and duty, such a loss must be expected: but there is no doubt, but immense quantities of Coffee are smuggled all round this kingdom, particularly on the Southern and Western coasts, where I am assured it may be had, even in small quantities, at the rate of 14 to 18 *d.* per pound, which is little more than half the duty and excise. This is the more detrimental to England, as such Coffee is chiefly the produce of the French islands, and paid for in ready money.

It is very probable, that three times as much West India Coffee finds its way in that manner, as what pays the duties and excise. If so, a reduction of three parts in four of those duties would occasion no loss to government, provided the whole of the consumption were regularly entered; and in all likelihood that would happen, as there would be then no temptation left for smuggling.

But should I grant that, on lowering the duties so that every one might be induced to pay them, there would still be a deficiency: surely considerations of policy and justice to the colonies may reasonably be supposed to have more weight with a
British

British Parliament, and Administration, than a difference of no consequence upon one of the branches of the revenue. However, to prevent all objections, I submit the following plan, for compensating to Government any difference which may be supposed to arise from lessening the duties in the manner I have mentioned, and likewise to put an entire stop to the smuggling of Coffee and Chocolate. And first I must desire it may be observed, that a great part of the present consumption of those articles is in Coffee-houses.

My proposal is, to let the Custom-house duties on plantation Coffee remain as they are.

To convert the excise now paid upon foreign Coffee into a duty, not to be drawn back upon exportation: for that would certainly give occasion to great frauds. This will make no difference to Government on Mocha Coffee.

To take off the whole excise on Coffee and Chocolate, and make up any supposed deficiency on the Plantation Coffee and Chocolate by a proportionable tax on licences for keeping a Coffee-house, or any houses where Coffee and Chocolate may be sold ready made. Persons who keep such houses will have no reason to complain of the tax, as they will be able to purchase these articles, of British growth, at a very low rate; nor will it be any hardship upon their customers, because there will be no occasion to raise the price to them.

Another consideration in favour of this plan is, that the payment of the tax cannot be evaded, and will be easily levied.

I have no doubt, that when the attention of so experienced a Financier as the present Minister is directed to this object, our fellow-subjects in the West Indies will be enabled to continue the cultivation of the Coffee and Cacao, or Chocolate nut, with as great advantage to their mother country as themselves. But I have already exceeded the bounds of a letter; and shall therefore conclude with assuring you, that, if what I have written, can be of

any service to you in your views of promoting the interest of the island for which you are Agent, and of the community at large, I shall not think my time has been ill employed ; and that I am, with the sincerest regard,

DEAR SIR,

Your most obedient humble Servant.

P O S T S C R I P T.

After having written the above, it has occurred to me, that it might be proper to consider what difference the increased consumption of Coffee and Chocolate, in the lieu of Tea, would make with respect to navigation. The East India Company has lately agreed to pay 26*l.* 10*s.* *per* ton for freight from China. One ton answers the same purposes as four tons of Coffee ; and the freight on that quantity, at the usual price of 5*l.* 10*s.* *per* ton, would be 22*l.* which is something less than on the proportional quantity of Tea. But the difference is very considerably in favour of Chocolate ; and there are most material advantages attending the West India navigation, in preference to the East ; particularly, that our brave sailors are less liable to fatal distempers in such a voyage, having no occasion to remain for so long a continuance aboard a ship ; and, what is of great importance, should their King and Country, on a sudden emergency, need their assistance, it may soon be commanded. On the contrary, when once a ship for China has left our ports, we can expect no service of that kind from the crew for eighteen months, however they may be wanted.

Exports

Exports to the British West India Islands ; in which some of the minutest Articles are inserted, to shew that the Planter has Recourse to this Country, even for them.

TIMBER for Dwelling Houses, Sugar Houses, Distilling Houses, Curing Houses, and Ware Houses, ready squared and framed, to put up on arrival ; with Window Frames and Sashes, glazed. But the chief Orders for these are sent to North America.

Bricks.

Tiles.

Lime.

Flat Paving Stones.

Mill Stones.

Mill Cafes.

Gudgeons, Carpoofes, and Mill Wedges.

Stills for making Rum.

Vatts to contain the Liquor.

Casks or Puncheons to put it in.

Iron Teaches for boiling the Cane Juice.

Wine Sieves to strain it through.

Lime, to refine it.

Skimmers and Ladles.

Pumps for the Still House.

Iron Work for the Fire place under the Coppers, or Teaches.

Coals for the same.

Sheet Lead to line the Cisterns.

Lead Pipes.

Solder.

Solder.
Sheets of Copper, for drying Magnoe, or Cassava Bread.
Hessens, for Cotton Bags.
Brown Roll, for Coffee Bags.
Sail Cloth, for small Vessels.
Fishing Tackle.
Ropes and Cordage.
Coaches.
Chaises.
Harnesses.
Fire Engines.
Leather Buckets.
Trunks.
Collars and Traces.
Weights and Scales.
Truss Hoops.
Carts.
Waggons.
Wheel-barrows.
Horses.
Mules.
Shoes for them.
Oats.
Beans and Bran.
Saddles.
Bridles.
Surcingles.
Whips.
Spurs.
Boots.
Shoes.
Buckles.

Shoe

Shoe Buckles.

Blackening Balls.

Stockings, of Silk, Thread, and Cotton.

Stocking Breeches.

Fustian,

Jean,

Drabs,

Damascus,

Nankeen,

Ticks,

Dimities, and a variety of striped Goods,

Thin Woollen Cloth,

Kersimeers,

Duroys, and

Thickset,

} for Breeches and
Waistcoats.

} for Coats.

English, Irish, and Scotch Linen, for

{ Shirts,
Sheets,
Table Cloths,
Napkins and
Towels.

Cambrick, Muslin, and Lace, for Ruffles.

An immense Quantity of Printed Cottons, and Callicoes, and
Linen, for Gowns, Night-Gowns, and Petticoats for House
Negroes, and White People; Handkerchiefs, of which a great
deal for Negroe Women's heads.

Os naburgs, and

Checks, for cloathing the Field Negroes,

Jackets for the Men,

Petticoats for the Women, } of coarse Woollen,

} In great
quantities.

Bed Ticks.

Bedsteads.

Hair

Hair Mattraffics.

Scotch Gauze for Curtains.

Chairs.

Tables.

Commodes, and Cabinet Ware of all kinds.

Hats, for White People and House Servants.

Negroes Hats.

Negroes Caps.

Paper, for hanging Rooms.

Linseed Oil, and Painters Colours.

Mops.

Brooms.

Scrubbing Brushes.

Chalk, and Whiting.

Candle Boxes.

Pepper Boxes.

Common Tinder Boxes.

Pistol Tinder Boxes.

Kettles.

Pots.

Pans.

Dairy Pans.

Plates.

Dishes.

Trenchers.

Hand Basons.

Tea Pots.

Cups and Saucers.

Basons.

Horn Tumblers.

Silver Rummors, and Goblets.

Glass ware,

Table Knives.

Forks.
Spoons.
Lamps.
Candlesticks.
Lanterns.
Hand Coffee Mills.
Coffee Pots.
Chocolate Pots.
Tea Canisters.
Hour Glasses.
Watches and Watch Chains.
Clocks.
Plantation Bells.
Hand Bells.
Swords and Hangers.
Pistols.
Guns.
Gun Powder, to split Rocks.
Shot.
Brass Cocks.
Bolts.
Hinges.
Locks.
Padlocks.
Nails of all Sizes.
Crows.
Hammers.
Hatchets.
Axes.
Saws.
Gimblets.

K

Files.

Files.
Chifels.
Planes.
Rules and Lines.
Hoes and Bills in great quantities.
Shovels.
Spades.
Rakes.
Garden Sheers.
Watering Pots.
Grind-stones, bored and with Handles.
Combs.
Brushes.
Hair Powder.
Powder Puffs.
Razors.
Shaving Boxes, with Soap and Brushes.
Hones and Straps.
Needles.
Thread.
Sewing Silk.
Tape.
Laces.
Hooks and Eyes.
Cap Wire, and Tags.
Pins.
Thimbles.
Ribbands.
Garters.
Clasp Knives.
Buttons.
Gold and Silver Lace.
Pen Knives.

Pens.

Pens.
Ink Powder.
Ink Horns.
Standishes.
Paper.
Books for Accounts.
Wax.
Wafers.
Seals.
Almanacks.
Books.
News Papers.
Magazines.
Playing Cards.
Message Cards.
Dice.
Back Gammon Tables.
Chirurgical Instruments.
Hydrometers.
Proof Bottles.
Pipes.
Tobacco, prepared for smoaking.
Snuffers.
Salvers.
Bottle Stands.
Bottle Tickets.
Snuff.
Snuff Boxes.
Garden Seeds.
Manna.
Salts.
Jalap.

Bark.
Ippecacuanha.
Salsepareille.
Nitre.
Camphire.
China Root.
Rhubarb.
Tartar Emetic.
Cream Tartar.
Vitriol.
Verdigrise.
Antimony.
James's Powders, and Medicines of all kinds.
Eau de Luce, and sweet-scented Waters.
Pepper.
Cloves.
Mace.
Durham Mustard.
Ketchup.
Pickled Cucumbers.
Pickled Walnuts.
Vinegar.
Salad Oil.
Olives.
Almonds.
Raisins.
Currants.
Figs, and other dried or preserved Fruit.
Sago.
Pearl Barley.
Split Peas.
Grutts.

Lamp

Lamp Oil.

Refined Sugar.

Tea.

Soap.

Wine.

Porter in Casks.

Porter in Bottles.

Gloucester Cheefe.

Cheshire Cheefe.

Hams.

Bacon.

Smoaked Beef.

Tongues.

Butter.

Salt Beef. } These three chiefly from Ireland.

Pork.

They receive besides, every year, a considerable quantity of Herrings from Scotland; and abundance of Flour, Rice, Live Stock, Cód, and Lumber, from North America; and Negroes to an amazing amount from Africa; which are all brought in British vessels, and chiefly purchased with British manufacturers.

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